

## Fennel, Olive, and Goat Cheese Tart

From Baking for Two (America's Kitchen) p. 46

Makes 2 servings

Time 30 minutes

½ sheet puff pastry, thawed  
4 ounces goat cheese, softened  
¼ cup chopped fresh basil  
1 ½ tablespoons extra-virgin olive oil  
½ teaspoon grated lemon zest plus 2 tablespoons juice  
Salt and pepper  
½ fennel bulb, stalks discarded, bulb cored and sliced thin  
1 garlic clove, minced  
¼ cup dry white wine (white vermouth HdeH)  
¼ cup pitted oil-cured black olives, chopped  
Note: Add medley of mushrooms (HdeH)



1. Adjust oven rack to middle position and heat oven to 425 degrees. Line baking sheet with parchment paper. Cut pastry sheet in half widthwise to make 2 squares and lay on prepared sheet. Poke pastry squares all over with fork and bake until puffed and golden brown, 12 to 15 minutes, rotating sheet halfway through baking. Using tip of paring knife, cut ½-inch-wide border into top of each pastry shell, then press centers down with your fingertips.
2. While pastry bakes, lightly sauté mushrooms in butter. Set aside. (HdeH)
3. While pastry bakes, mix goat cheese, 2 tablespoons basil, 2 teaspoons oil, lemon zest, and ¼ teaspoon pepper together in small bowl. Heat remaining 2½ teaspoons oil in 8-inch skillet over medium heat until shimmering.
4. Add fennel and cook until softened and lightly browned, about 5 minutes. Stir in garlic and cook until fragrant, 30 seconds. Stir in wine, scraping up any browned bits, cover and cook for 5 minutes. Uncover and continue to cook until liquid has evaporated and fennel is very soft, 3 to 5 minutes. Off heat, stir in lemon juice and olives.
5. Spread goat cheese mixture evenly over center of prebaked tart shells, leaving raised edges clean, and then spoon fennel mixture evenly over cheese layer. Transfer filled tarts to oven and bake until cheese is heated through and crust is deep golden brown, about 5 minutes. Sprinkle with remaining 2 tablespoons basil and season with salt and pepper to taste. Serve.